

reducing organic compound kneaded with a hydrophilic and water insoluble thermoplastic resin, which is then [is] dispersed in a hydrophobic thermoplastic resin.

In Claim 2, line 1 after "composition", please delete "for storing liquid foods".

*s sub C4*  
*B7*  
3. (Amended) A resin composition to be used in a multi-layer laminate for storing liquid foods, comprising [in which a kneaded compound which includes] a hydrophilic reducing organic compound kneaded with a porous inorganic compound, and a hydrophilic and water insoluble thermoplastic resin, which is then [is] dispersed in a hydrophobic thermoplastic resin.

In Claim 4, line 1 after "composition", please delete "for storing liquid foods".

In Claim 5, line 1 after "composition", please delete "for storing liquid foods".

In Claim 6, line 1 after "composition", please delete "for storing liquid foods".

In Claim 7, line 1 after "composition", please delete "for storing liquid foods".

In Claim 8, line 1 after "composition", please delete "for storing liquid foods".

*S sub C5*  
*B7*  
14. (Amended) A laminate for packaging aqueous liquid foods, comprising an innermost layer made of a resin that is prepared by dispersing a porous inorganic compound containing [supporting an] ascorbic acids into hydrophobic thermoplastic resin.

*B7*  
15. (Amended) A laminate for packaging aqueous liquid foods comprised of an innermost layer made of a resin having a water vapor transmission rate of not less than 5g/m<sup>2</sup> • 24 hours at 40°C and 90% RH and a layer adjacent to the innermost layer manufactured by dispersing a porous inorganic compound containing [supporting an] ascorbic acids into hydrophobic thermoplastic resin.

Please add the following new claims.

*S sub C4*  
20. (New) A method of producing a resin composition to be used in a multi-layer laminate for packaging liquid foods, comprising the steps of kneading a hydrophilic reducing